



Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club November 2013 Selections

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Warm Salad of Goats Cheese Crusted Dukka and Asparagus

Serves 4

Ingredients:

1 Bunch Of Asparagus
2 ounces Firm Goats Cheese
1/3 cup Olive Oil
1 Tbls Good Quality Red Wine Vinegar
2 Tbl Dukka
1 tsp Chopped Thyme
1/4 tsp Sugar
Sea Salt And Pepper To Taste
4 Slices Good Quality Bread In 3 Inch Round

Preparation:

Brush asparagus and the bread rounds with a bit of the olive oil and chargrill.

Heat the oven to broil.

Line a baking tray with parchment paper.

slice the goats cheese into 4 - 1 inch rounds.

Roll in the goats cheese in the dukka and place onto the baking tray.

Place under the broiler just to warm – until goats cheese is soft.

Combine the vinegar, olive oil , sugar and thyme and make a vinaigrette.

To serve place the toast on the plate top with asparagus spears and dukka crusted goat cheese, drizzle with the vinaigrette and serve immediately.

